

FRESH, FRUITY, & FABULOUS FRUIT RECIPES



25 Summer Desserts with Fruit

Fresh, Fruity, and Fabulous Fruit Recipes: 25 Summer Desserts with Fruit

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Fresh, Fruity, and Fabulous Fruit Recipes: 25 Summer Desserts with Fruit

Letter from the Editor

Dear Casserole Cookers,

When summer break begins, it's time to swap out decadent chocolate desserts for more refreshing fruit desserts. You'll get the most out of seasonal fruits with the help of this eCookbook, *Fresh, Fruity, and Fabulous Fruit Recipes: 25 Summer Desserts with Fruit*. It includes a variety of desserts that you'll want to make all summer long. From cobblers to cakes, and cherries to limes, you'll find different combinations of your favorite fruits with your favorite types of desserts.

Fresh, Fruity, and Fabulous Fruit Recipes: 25 Summer Desserts with Fruit is divided into five chapters: Recipes for Cobblers; Recipes for Cakes, Crisps, and Crumbles; Cheesecake Desserts with Fruit; Recipes with Cherry; and Recipes with Coconut and Lime. We start off with a classic Brandied Georgia Peach Cobbler (p. 7) and end with tropical Coconut Lime Bars (p. 31). You'll be delighted with the recipes in between, which are perfect for entertaining. After all, who can turn down a great cobbler at a summer BBQ? I hope you enjoy these very special fruity desserts and get a chance to try them all.

For more great casserole recipes, be sure to visit [AllFreeCasseroleRecipes.com](http://www.AllFreeCasseroleRecipes.com). While you're there, [subscribe to our free newsletter, *The Casserole Connection*](#), to get free recipes delivered to your inbox every week.

Happy Casserole Cooking!

Sincerely,

Emily Racette, Editor, AllFreeCasseroleRecipes

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Read blog articles about our recipes at RecipeChatter.com.

Fresh, Fruity, and Fabulous Fruit Recipes: 25 Summer Desserts with Fruit

TABLE OF CONTENTS

Cover Photo Credits.....	3
Recipes For Cobblers.....	7
Brandied Georgia Peach Cobbler	7
Mama’s Peach Cobbler	8
Easy Strawberry Cobbler	9
Summer Strawberry Rhubarb Cobbler	10
Blackberry Cobbler	11
Mini Raspberry Cobblers	12
Mixed Berry Cobbler	13
Great Grandma’s Classic Berry Cobbler	14
Luscious Berry Custard Cobbler	15
Recipes For Cakes, Crisps, and Crumbles.....	15
Blueberry Cake Bars	16
Tropical Dump Cake	17
Easy Summerfruit Crisp	18
Peach Raspberry Almond Crumble	19
Cheesecake Desserts with Fruit	19
Key Lime Cheesecake Bars	20
Dreamy Raspberry Cheesecake Bars	21
Almond Cherry Cheesecake	22
Drunken Cherry Cheesecake Bars	23
Pineapple Cheesecake Carrot Cake Bars	24
Recipes with Cherry	24
Cherry Dessert Casserole	25
Cherry Pineapple Dump Cake	26
Cherry Lemon Bars	27
Chocolate Chip and Cherry Blondies	28
Very Cherry Clafoutis	29
Recipes with Coconut and Lime	29
Coconut Lime Poke Cake	30
Coconut Lime Bars	31

Fresh, Fruity, and Fabulous Fruit Recipes: 25 Summer Desserts with Fruit

Thank You	31
For More Casserole Recipes	38

RECIPES FOR COBBLERS

BRANDIED GEORGIA PEACH COBLER

BY: [TRACEY FROM THE KITCHEN IS MY PLAYGROUND](#)

Summer is the best time to enjoy fresh peaches, so why not whip up this delicious Brandied Georgia Peach Cobbler? Sugar cookie-like dough tops juicy ripe peach slices to make a mouth-watering, easy to make peach cobbler. This dessert is bursting with so much flavor that you'll never want to stop eating it. In a few easy steps, you'll have made your own peach cobbler that everyone will enjoy.



Peach Filling Ingredients:

2 pounds fresh peaches
1/3 cup sugar
1 teaspoon vanilla
2 teaspoon cornstarch
1 1/2 tablespoon brandy
Pinch of ground cloves

Topping Ingredients:

1/2 cup all-purpose flour
1/4 teaspoon baking powder
Pinch of salt
1/2 cup sugar
8 tablespoons unsalted butter, softened
1/4 teaspoon vanilla
1 large egg yolk

Directions:

1. Preheat oven to 400 degrees F.
2. Peel and pit peaches; cut into thick slices. Combine with sugar, cornstarch, vanilla, ground cloves, and brandy.
3. Place in a greased baking dish; cover with foil and bake until peaches begin to release liquid - about 15 minutes. (Note: Let the peaches go the full 15 minutes. I tried to rush this one time, and my topping didn't cook correctly. I think the peaches need to be fully heated through when you put the topping on.)
4. While the peaches bake, mix flour, baking powder, and salt together; set aside.
5. Beat softened butter and sugar until light and fluffy, about 1 minute. Beat in egg yolk and vanilla. Stir in dry ingredients just until combined.
6. After the peaches have cooked for about 15 minutes, remove them from the oven and stir them.
7. Drop topping dough by tablespoons evenly over the fruit (it won't cover every spot completely). Return baking dish to the oven, uncovered, and bake until the topping is nicely browned and peaches are bubbly, about 40 minutes more.

Cooking Time: 40 minutes

RECIPES FOR COBBLERS

MAMA'S PEACH COBBLER

BY: [LAUREN FROM ONE HAPPY TABLE](#)

Moms always know how to make the best food. With a name like, "Mama's Peach Cobbler," you know it's going to be good. For extra enjoyment, add a scoop of vanilla ice cream on top. It's Mama's recipe, but you can make it too!



Ingredients:

2 cans sliced peaches
1/2 teaspoon cinnamon
3 tablespoons corn starch
1 cup flour
1 tablespoon sugar
1 ½ teaspoons baking powder
½ teaspoon salt
3 tablespoons vegetable shortening
½ cup milk

Cooking Time: 30 minutes

Directions:

1. Preheat oven to 400 degrees F.
2. Pour peaches (along with their juice) in a pot. Add cinnamon and cornstarch. Mix well and cook over medium high heat until mixture has thickened and boils for one minute. Pour mixture into a casserole dish or individual ramekins.
3. In a medium mixing bowl, whisk together flour, sugar, baking powder, and salt. Add vegetable shortening and milk. Mix with a fork until the batter is even. You'll have to especially make sure that the shortening is blended in well. Once the batter is even, place as dumplings onto the peach mixture. Bake for 25 to 30 minutes.
4. Serve with a big scoop of vanilla bean ice cream for dessert or just garnish with strawberries and powdered sugar as I did here and serve it for breakfast.

Note:

To make vegan, use non-dairy milk, such as soy, and serve with non-dairy vanilla ice cream.

RECIPES FOR COBBLERS

EASY STRAWBERRY COBLER

BY: [SHEREEN PAVLIDES FROM TWEET-N-EATS](#)

Making an Easy Strawberry Cobbler is the best thing to do after picking strawberries. You're sure to enjoy this strawberry cobbler recipe. Enjoy it alone or with a scoop of ice cream. Don't feel guilty if you didn't pick the strawberries. It will still taste good!



Ingredients:

32 ounces strawberries, hulled and quartered
1 cup sugar, divided
1/2 cup unsalted butter, room temperature
2 eggs
1 1/2 cups flour
1 1/2 teaspoon baking soda
1/2 teaspoon salt

Servings: 6
Cooking Time: 35 minutes

Directions:

1. Heat oven to 375 degrees F.
2. In a large bowl, toss strawberries and 1/3 cup sugar until well combined, about 2 minutes.
3. In a stand mixer fitted with a paddle attachment, cream together remaining sugar and butter on medium speed. Add eggs, one at a time until well combined. Add flour (a little bit at a time, while blending). Add baking soda and salt, and blend until well combined on medium speed, scraping down the sides as needed.
4. Spread strawberries evenly on the bottom of a 2-quart rectangular baking dish and dollop batter, using a tablespoon evenly over top. Bake until golden brown and cooked through, about 35 minutes.

RECIPES FOR COBBLERS

SUMMER STRAWBERRY RHUBARB COBBLER

BY: [KAREN PETERSEN OF 365 DAYS OF SLOW COOKING](#)

Summer Strawberry Rhubarb Cobbler is perfect for those hot summer days. Sweet strawberries and rhubarb combine to create one of the best summer dessert recipes you could ever make. This slow cooker dessert allows you to throw all of the ingredients into the pot and walk away while it does all the work. Even better, by making it in your slow cooker, you won't be heating up your house even more than the sun is.



Fruit Filling Ingredients:

3 cups sliced strawberries (fresh or frozen)
3 cups sliced rhubarb (sliced into 1/4 inch pieces)
1/2 cup sugar
2 tablespoons quick-cooking tapioca

Servings: 8

Cooking Time: 90 minutes

Crust Ingredients:

2 tablespoons sugar
1 cup flour
1 1/2 teaspoons baking powder
1/4 teaspoons salt
1/4 cup butter
1/4 cup milk
1 egg, lightly beaten

Directions:

1. Spray large (6-quart) slow cooker with nonstick cooking spray.
2. Combine strawberries, rhubarb, sugar, and tapioca in the slow cooker and stir until sugar coats the fruit and starts to dissolve.
3. In a bowl, combine 2 tablespoons sugar, flour, baking powder, and salt. With a pastry blender or a fork, cut in the butter. The mixture will be crumbly. Stir in the milk and egg until just moistened.
4. Drop the dough as evenly as possible on top of the fruit.
5. Use 3 or 4 paper towels and place them on top of the slow cooker. Secure the lid on top of the paper towels.
6. Cook on HIGH for 90 minutes. Remove lid and paper towels and turn to warm. Let sit for 30 minutes.
7. Scoop out and serve in dishes with vanilla ice cream.

RECIPES FOR COBBLERS

BLACKBERRY COBBLER

BY: [CHRISTY LANDRY FROM MY INVISIBLE CROWN](#)

This homemade Blackberry Cobbler recipe is just the thing to add to your summer barbeque. The recipe calls for blackberries, but you can use any berry of your choice. Just before you bake it in the oven, pour boiling water on top so when it comes out, it will be shiny.



Ingredients:

5 cups blackberries or other berry of your choice
1 tablespoon lemon juice
2 cups all-purpose flour
3 cups sugar, divided, plus 1 tablespoon
1 cup whole milk
1/3 cup butter, softened
2 teaspoons baking powder
1 teaspoon salt, divided
2 tablespoons cornstarch
1 1/2 cups boiling water

Cooking Time: 60 minutes

Directions:

1. Preheat oven to 350 degrees F.
2. Spread the berries in a greased 2 1/2 quart casserole dish. Sprinkle with lemon juice and toss with 1 tablespoon sugar. Berries, especially blackberries, can be so tart, the sugar really helps to calm that down. You want them to taste like how you would if you were eating them alone.
3. Boil the water. In a medium bowl, stir the flour, 1 1/2 cups of sugar, milk, butter, baking powder, and 1/2 teaspoon salt. The mixture will be thick. That's just how you want it. Spoon over the berries and spread to the edges. Set aside. Make sure the batter is all the way to the edge so that it makes a seal.
4. In a small bowl mix the remaining sugar, cornstarch, and salt, and sprinkle evenly over the batter. Gently pour the boiling water over the batter mixture, place casserole dish on a baking sheet (mine always runs over a little and this saves me from a lot of oven cleaning toil) and bake for 1 hour.

RECIPES FOR COBBLERS

MINI RASPBERRY COBBLERS

BY: [GEORGIA JOHNSON FROM THE COMFORT OF COOKING](#)

These Mini Raspberry Cobblers use fresh raspberries and homemade vanilla whipped cream to make the perfect raspberry dessert. This is an easy raspberry cobbler that is great for entertaining because of its small servings. The cobbler's beautiful colors make it even more appetizing. It's sure to be a hit at any party.



Ingredients:

1 cup fresh raspberries
2 tablespoons unsalted butter, room temperature
1/2 cup sugar, divided
1/2 cup flour
1/4 cup milk
1 teaspoons baking powder
1/4 teaspoon table salt
1/2 teaspoon vanilla extract
1/4 cup warm water

Servings: 4
Cooking Time: 30 minutes

Directions:

1. Preheat oven to 350 degrees F. Line 4 ramekins with raspberries (about 9 each) and place on a lined baking sheet.
2. In a medium bowl, mix butter, 1/4 cup sugar, flour, milk, baking powder, salt, and vanilla with a wooden spoon. Spoon a heaping tablespoon of batter over fruit and spread evenly.
3. Mix remaining 1/4 cup sugar and warm water. Pour evenly over each ramekin.
4. Bake for 28 to 30 minutes, until topping is golden brown and fruit is bubbling.
5. Serve warm with vanilla whipped cream or vanilla ice cream.

RECIPES FOR COBBLERS

MIXED BERRY COBLER

BY: [GEORGIA JOHNSON FROM THE COMFORT OF COOKING](#)

This fresh Mixed Berry Cobbler recipe is great for all occasions. The mixture of strawberries, raspberries, blueberries, and blackberries create a delicious dessert that will be a hit at any summer party.



Ingredients:

1 tablespoon melted butter
2 cups mixed berries (strawberries, blueberries, raspberries, blackberries)
1/4 cup (half stick) unsalted butter, room temperature
1/2 cup granulated sugar
1 1/4 cups flour
1/2 cup milk
2 teaspoons baking powder
1/2 teaspoon table salt
1 teaspoon vanilla extract
1/2 cup warm water
1/4 cup granulated sugar

Servings: 8

Cooking Time: 30 minutes

Directions:

1. Preheat oven to 350 degrees F.
2. With a pastry brush, coat the bottom of a 9 x 13 or large oval dish with melted butter. Evenly spread mixed berries on the bottom. Place dish on a lined baking sheet.
3. In a medium bowl, mix butter, sugar, flour, milk, baking powder, salt and vanilla with a wooden spoon. Spoon batter over fruit and spread evenly.
4. Mix remaining 1/4 cup sugar and 1/2 cup warm water. Pour evenly over dish. (This creates a golden brown crust and makes the fruit more soft and sweet)
5. Bake for 50-55 minutes, until topping is golden brown and fruit is bubbling.

RECIPES FOR COBLERS

GREAT GRANDMA'S CLASSIC BERRY COBLER

BY: [SHAY SHULL FROM MIX & MATCH MAMA](#)

Great Grandma's Classic Cobbler is the perfect comfort food. Casserole cobblers like this one work best with frozen fruit of any kind. Because most of the ingredients are already sitting in your cabinets, this dessert does not cost you much. Bring it to your next pot luck dinner. It will be one dish you'll be dying to share.



Ingredients:

1 1/2 cups sugar, divided
1 cup flour
1 teaspoon baking powder
3/4 cup milk
4 tablespoons butter, melted
2 cans of fruit (drained) or one package of frozen fruit, frozen

Cooking Time: 40 minutes

Directions:

1. Preheat oven to 400 degrees F.
2. In a medium size mixing bowl, combine 1 cup of sugar, flour, baking powder, milk, and butter with a whisk. Pour into a greased 8 x 8 inch baking dish.
3. Take your fruit and toss it with the remaining half a cup of sugar in a separate bowl. Add fruit on top of other mixture in baking dish. Bake 35 to 40 minutes or until browned and bubbly.

RECIPES FOR COBBLERS

LUSCIOUS BERRY CUSTARD COBBLER

BY: [KRISTI RIMKUS FROM MOTHER RIMMY'S COOKING LIGHT DONE RIGHT](#)

After one bite, you won't believe that this Luscious Berry Custard Cobbler is low fat. The whole wheat pastry flour is substituted for the usual Bisquick-like batter. When baking, all of the ingredients mix together to create a custard in the middle that will keep this treat moist. After 50 minutes, you will have created the perfect dessert casserole.



Ingredients:

1/4 cup butter
1/2 cup sugar
1 cup whole wheat pastry flour
1/4 teaspoon salt
2 teaspoons baking powder
1/2 cup almond milk
1 1/2 cup frozen blackberries
1/2 cup sugar
1 cup almond milk

Servings: 8
Cooking Time: 50 minutes

Directions:

1. Preheat your oven to 375 degrees F.
2. Spray a 2 quart casserole dish with cooking spray.
3. Cream butter and 1/2 cup sugar until light and fluffy. Sift together flour, salt, and baking powder.
4. Add the flour mixture to creamed butter and sugar mixture alternately with 1/2 cup almond milk. Beat until smooth.
5. Pour into prepared pan. Spoon the berries over batter. Sprinkle 1/2 cup sugar over berries. Pour 1 cup almond milk over the top, and bake 45 to 50 minutes. The batter will rise to top and create a custard within.

RECIPES FOR CAKES, CRISPS, AND CRUMBLES

BLUEBERRY CAKE BARS

BY: [HAYLEY PARKER FROM THE DOMESTIC REBEL](#)

Take advantage of blueberry season and make these Blueberry Cake Bars as often as you can. This easy blueberry dessert is absolutely delicious and so wonderful. A yellow cake makes up the base, followed by a layer of blueberries and cinnamon sugar, and topped with a brown sugar and oat crumble. It's similar to both a coffee cake and fruit dessert, so you can eat it for breakfast or dessert.



Ingredients:

1 box yellow cake mix
2 eggs
1/2 cup butter, melted, plus 2 tablespoons butter, cut into chunks (cold)
1 teaspoon lemon juice
2 cups fresh blueberries (or frozen, but thaw first)
1/2 cup, plus 1 tablespoon flour
1 tablespoon cinnamon sugar
2 tablespoon brown sugar
1/3 cup quick oats

Cooking Time: 18 minutes

Directions:

1. Preheat oven to 350 degrees F. Liberally grease an 8 × 8 inch baking pan with cooking spray and set aside.
2. In a large bowl, combine the cake mix, eggs, melted butter, and lemon juice until a thick yet soft dough forms. Spread the entire mixture evenly into the bottom of the pan.
3. Meanwhile, in a small bowl, toss together the blueberries, a tablespoon of flour, and cinnamon sugar together lightly. Spread the blueberry mixture evenly on top of the dough in the pan.
4. In another small bowl, lightly mix the remaining flour, brown sugar, and oats together; cut the remaining cold butter into the flour mixture with a fork or pastry blender until it resembles coarse crumbs. Sprinkle chunks of the crumbs on top of the blueberry layer evenly.
5. Bake for about 15 to 18 minutes until the top is golden and the center is just about set. Do not over bake.
6. Cool completely in the pan before cutting into squares to serve. Store leftovers airtight at room temperature for a day.

RECIPES FOR CAKES, CRISPS, AND CRUMBLES

TROPICAL DUMP CAKE

BY: [LESLIE LAMBERT FROM LAMBERTS LATELY](#)

Let Tropical Dump Cake whisk you away to your own personal paradise. This dump cake recipe uses pineapple and other tropical fruits to create a dessert fit for the Caribbean islands. The recipe also uses orange cake mix for a bit of extra citrusy flavor. Just assemble (or dump) it all into a casserole dish and bake. It's as easy, if not easier, than pie.



Ingredients:

- 1 (20-ounce) can cubed pineapple (or crushed)
- 1 (15-ounce) can tropical fruit mix
- 2 tablespoons corn starch
- 2 tablespoons sugar
- 1 package (18.25-ounce) orange cake mix
- 2 sticks butter
- ½ cup instant oatmeal

Cooking Time: 60 minutes

Directions:

1. Preheat oven to 350 degrees F.
2. Drain all of the juice from the tropical fruit and 1/3 of the juice from the pineapple into a bowl. Add the corn starch and sugar and mix well (there should be no lumps). Put it in a pan (I like using a small omelet pan, but a sauce pan would work too) over low to medium heat with tablespoons butter and thicken up. It should become the consistency of pie filling. Add a little more corn starch if it doesn't get thick enough.
3. In the meantime, dump the rest of the fruit (with the remaining juice) in a greased Pyrex dish. Once the juice mixture thickens up on the stove, pour it on top of the fruit in the Pyrex.
4. Pour the cake mix over that.
5. Mix in the oatmeal to the cake mix (just kind of sprinkle it over and mix it in with your fingers).
6. Melt the rest of the butter and pour on top evenly. It should cover all of the cake mix.
7. Bake for one hour. Serve with ice cream.

RECIPES FOR CAKES, CRISPS, AND CRUMBLES

EASY SUMMERFRUIT CRISP

BY: [LAUREN FROM ONE HAPPY TABLE](#)

Looking for an Easy Summerfruit Crisp? Then look no further. You can add any of your favorite summer fruits in this crisp recipe. The choice is yours. Whether you prefer raspberries, blueberries, apricots, or other summer favorites, this easy dessert recipe is sure to satisfy.



Ingredients:

Blueberries, raspberries strawberries, and/or apricots (amount not specified)

½ cup rolled oats

½ cup all-purpose flour

1/4 cup brown sugar

6 tablespoons butter, softened

Chopped walnuts (optional)

Sliced almonds (optional)

Cooking Time: 45 minutes

Directions:

1. Preheat oven to 375 degrees F.
2. Wash and slice fruit and place into a deep casserole dish. Make sure the fruit is well-drained after washing so it doesn't end up being too watery after baking. In a mixing bowl, combine rolled oats (uncooked), flour, brown sugar and butter.
3. Add in chopped walnuts or sliced almonds if you wish. With 2 knives, cut in the butter until the mixture resembles coarse crumbs.
4. Sprinkle over the fruit and bake uncovered for 45 minutes or until lightly browned and bubbly. Serve in bowls with coconut vanilla ice cream and a mint leaf.

RECIPES FOR CAKES, CRISPS, AND CRUMBLES

PEACH RASPBERRY ALMOND CRUMBLE

BY: [JAIME MORMANN FROM SOPHISTIMOM](#)

Choose Peach Raspberry Almond Crumble the next time you want to make a delicious fruit dessert. This simple recipe for fruit crumble is perfect for the summer, especially since these fruits are in-season. The fruit mixture is super sweet and goes well with the buttery topping. Serve with ice cream for an even sweeter treat.



Fruit Filling Ingredients:

6 to 7 ripe peaches, sliced in eighths, peeled
1 1/2 cups frozen raspberries
1/4 cup flour
1/4 cup granulated sugar
1/4 teaspoon pure almond extract
1/4 teaspoon ground cinnamon

Cooking Time: 30 minutes

Crumble Ingredients:

1 cup unbleached all-purpose flour
1/2 cup almond flour (or 1/2 cup slivered almonds chopped up in a food processor)
1/4 cup brown sugar
3/4 cup granulated sugar
1/2 teaspoon coarse salt
1/4 teaspoon almond extract
1/2 teaspoon ground cinnamon
1 1/2 sticks cold, unsalted butter, cut in pieces

Directions:

1. Preheat oven to 400 degrees F.
2. In a large bowl, combine peaches, raspberries, flour, sugar, almond extract, and cinnamon. Transfer to a medium sized casserole dish.
3. In a separate large bowl, whisk all-purpose flour, almond flour, brown sugar, granulated sugar, salt, almond extract, and cinnamon. Add in butter, and using your fingers, break up until mixture is well combined, and clumps together. Form into a ball, and crumble over the fruit.
4. Place on a cookie sheet to catch drips, and bake for 25 to 30 minutes. Serve with vanilla ice cream.

CHEESECAKE DESSERTS WITH FRUIT

KEY LIME CHEESECAKE BARS

BY: [LISA CRUNKHORN FROM SWEET 2 EAT BAKING](#)

Prepare yourself for a great key lime recipe. Key Lime Cheesecake Bars are heavenly desserts to enjoy during the summer or in winter while dreaming of summer. A graham cracker crust acts as the base to a dreamy cheesecake filling. Use green food coloring to make the top layer of cheesecake make a statement. It will help make them look even more irresistible.



Crust Ingredients:

2 cups graham crackers, crushed
1 stick butter, melted

Lime Curd Ingredients:

1 stick butter, softened
1 cup granulated sugar
2 large eggs
2 large egg yolks
1/3 cup + 4 tablespoons fresh lime juice

Cheesecake Filling Ingredients:

2 (8-ounce) packages cream cheese, softened
1/2 cup granulated sugar
2 large eggs
1 large egg white
2 tablespoons all-purpose flour
1/2 cup sour cream
1 teaspoon vanilla extract
green and yellow food coloring (liquid or gel)

Directions:

1. Beat butter and sugar into a large bowl. Slowly add the eggs and the yolks one at a time, mixing well after each addition. Pour in the lime juice and mix again. Expect the mixture to look curdled, this is normal. Cook the mixture over a medium heat in a medium-sized saucepan until it looks smooth and no longer curdled. Increase the heat slightly and cook, whisking constantly until the mixture thickens. Using a thermometer, cook until the mixture reaches 170 degrees F. Remove the curd from the heat and transfer into a bowl. Press plastic wrap in the surface of the lime curd to keep a skin from forming. Chill the lime curd in a refrigerator, the curd will thicken more as it cools. It will keep in the fridge for about 2 weeks.
2. Preheat the oven to 325 degrees F. Line a 10 × 10 inch pan with parchment that overhangs the edges. Mix the butter and graham crackers together and press into the bottom of the pan evenly. Bake the crust for 5 minutes and allow to cool completely.
3. Tint 3/4 cup of the lime curd with the green and yellow food coloring until a lime-rind green and set aside. Beat cream cheese and sugar in a large bowl with mixer on medium-high speed until smooth. Beat in eggs on low speed until blended then beat in the sour cream, vanilla and all-purpose flour until just blended. Remove 1 cup of batter and reserve. Pour the remaining batter over the crust. Mix 1/2 cup of the tinted lime curd with 1 cup of the reserved batter. Place dollops of this mixture on top of the plain cheesecake batter. Repeat with the remaining 1/4 cup lime curd onto the previous mixture. Using a skewer or toothpick, swirl the mixture together to create a marbled effect. Bake for 35 minutes. Allow to cool completely in the pan, then refrigerate. Once chilled, lift the cheesecake out of the pan with the parchment overhang and cut into bars before serving.

CHEESECAKE DESSERTS WITH FRUIT

DREAMY RASPBERRY CHEESECAKE BARS

BY: [MELLISSA SEVIGNY FROM I BREATHE...I'M HUNGRY...](#)

Dreamy Raspberry Cheesecake Bars are a heavenly cheesecake dessert you'll love. A coconut macaroon crust forms the base and mashed raspberries are swirled into the cheesecake filling. Using a sugar substitute cuts down on calories, so this is a healthier dessert than others. Always a plus when it comes to desserts, right?



Macaroon Crust Ingredients:

1/2 cup butter, softened
1/2 cup granulated sugar substitute
1/2 cup desiccated unsweetened coconut
1/4 cup coconut flour
1/2 teaspoon baking powder

Filling Ingredients:

8 ounce cream cheese, softened
1/3 cup granulated sugar substitute
3/4 teaspoon vanilla extract
1 egg
1 cup raspberries
2 tablespoons granulated sugar substitute

Directions:

Preheat oven to 350 degrees F.

To make the crust, cream together the butter and sugar substitute. Add the coconut, coconut flour, and baking powder, mixing until thoroughly combined. Press into a lightly greased 9 x 9 inch pan and set aside.

To make the cheesecake filling, beat the cream cheese and sugar substitute together until smooth. Add the egg and vanilla extract and mix until thoroughly combined. Pour mixture over the crust.

In a small bowl, mash the raspberries and sugar substitute together with a fork. Drop by spoonfuls over the cheesecake mixture and then swirl it gently with the fork until distributed over the entire top – don't over mix. Bake for 25 minutes. Remove and chill before serving.

Servings: 9

Cooking Time: 25 minutes

CHEESECAKE DESSERTS WITH FRUIT

ALMOND CHERRY CHEESECAKE

BY: [JUDY HANNEMANN FROM THE MIDNIGHT BAKER](#)

What is the best thing about this Almond Cherry Cheesecake? Could it be the coconut and almond crust? What about the creamy cheesecake filling? Or, is it the cherry pie topping, sprinkled with shredded coconut and sliced almonds? We can't decide, so we're going to leave it up to you.



Crust Ingredients:

1 cup sliced almonds, coarsely chopped
1 1/4 cup flour
1/2 cup brown sugar
1/2 cup butter
1/2 cup sweetened shredded coconut

Topping Ingredients:

1 (21-ounce) can cherry pie filling
1/4 cup sweetened shredded coconut
2 tablespoons sliced almonds
reserved crust

Filling Ingredients:

2 (8-ounce) packages cream cheese, softened
2/3 cups sugar
2 eggs
2 teaspoons almond extract

Servings: 12
Cooking Time: 40 minutes

Directions:

1. Preheat oven to 350 degrees F.
2. Prepare crust by mixing almonds, flour, brown sugar, and coconut. Cut in the butter until mixture resembles small peas. Reserve 1/2 cup of crust for topping. Press remaining crust into an 11 x 7 inch pan. Bake for 10 minutes or until golden brown.
3. Prepare filling by beating cream cheese, sugar, eggs, and almond extract together until smooth. Spread topping over partially-baked crust and bake for 15 to 20 minutes; remove from oven and spread the cherry pie filling over the topping. Sprinkle with reserved crumbs and additional coconut and almonds. Bake for 15 to 20 minutes. Remove from oven and cool completely. Refrigerate overnight.

CHEESECAKE DESSERTS WITH FRUIT

DRUNKEN CHERRY CHEESECAKE BARS

BY: [JACKIE DODD FROM THE BEERONESS](#)

You don't have to be drunk to enjoy these cheesecake bars. The cherries have to be drunk. That is, the cherries are soaked in beer for a few hours to absorb its flavor. Drunken Cherry Cheesecake Bars also have a pretzel crust. Talk about a fancy cheesecake bar. You'll like these for sure.



Ingredients:

8 ounces sweetened dried cherries (about 1 ½ cups)	½ cup sour cream
2 cups stout	pinch salt
3 cups mini pretzels twists, lightly crushed	2 tablespoons flour
2 tablespoons brown sugar	1 ½ cups granulated sugar
½ cup butter, melted	2 eggs
24 ounces cream cheese	½ teaspoon vanilla

Directions:

1. Place dried cherries in a bowl or tall glass. Pour stout over cherries until fully submerged. Allow to sit at room temperature for 1 to 2 hours. Drain, reserving ¼ cup of the soaking liquid.
2. Preheat oven to 400 degrees F.
3. In a food processor, add the pretzels and brown sugar, process until only crumbs remain, about 3 to 5 minutes. Slowly add the melted butter while the processor is running. Pour into the bottom of a 9 x 13 inch baking pan. Use the flat bottom of a heavy glass, measuring cup or mug to press the crust really well into a flat even layer.
4. In the bowl of a stand mixer, add the cream cheese, beat on high until creamy, about 3 minutes. Add the sour cream and beat until well combined. Add the salt, flour and sugar, mix until well incorporated. Add the eggs and vanilla, one at a time, mixing well between additions. Add ¼ of the stout used to soak the cherries, mixing until just incorporated. Stir in the cherries.
5. Pour cream cheese mixture over the crust, smooth out into an even layer.
6. Place in the oven and reduce oven temp to 350 degrees F. Bake for 28 to 32 minutes or until the cheesecake has puffed slightly and center no longer jiggles when you shake the rack it sits on. Don't over bake; it will firm up once it chills. Remove from oven (allow to stand at room temperature until slightly cooled, about 10 minutes), refrigerate until chilled and set, at least 4 hours and up to 24. Cut into squares for serving.

CHEESECAKE DESSERTS WITH FRUIT

PINEAPPLE CHEESECAKE CARROT CAKE BARS

BY: [RINA FROM I THEE COOK](#)

For such a delicious homemade carrot cake recipe, you'll be surprised at how easy it is to make. Pineapple Cheesecake Carrot Cake Bars have three basic components: a carrot cake "crust," pineapple juice, and a cheesecake topping. Add some shredded coconut at the very end and you're left with one heavenly spring dessert. If you like carrot cake, then you can't miss out on these bars.



Ingredients:

1 box carrot cake mix
1 Egg
1 stick butter
2 tablespoons water, if needed
1/2 cup crushed pineapple, squeezed dry
1 (14-ounce) can sweetened condensed milk
1 (8-ounce) package cream cheese, softened
1/2 teaspoon vanilla extract
1 cup shredded coconut

Cooking Time: 27 minutes

Directions:

Preheat oven to 350 degrees F. Line a 9 x 13 inch pan with aluminum foil and spray it with cooking spray.

In a large mixing bowl, combine the cake mix, butter, and egg, and mix with a spoon, or with your hands, kneading it together. The batter will be extremely thick and will be difficult to combine, but keep stirring or use your fingers and knead it together. If you need a few tablespoons of water to work the dough, add it now. Continue kneading.

Press the dough into the prepared pan. Spread the pineapple across the top.

In a mixing bowl, combine the sweetened condensed milk, vanilla extract, and cream cheese. Stir until well combined and pour mixture evenly over dough, using a spatula to gently spread and even it if necessary. Top with coconut.

Bake for 24 to 27 minutes, or until edges of bars begin to barely brown and pull away slightly from the sides of the pan, or until the middle has barely set. Do not over bake. They will be slightly jiggly. After cooling, slice and keep in refrigerator.

RECIPES WITH CHERRY

CHERRY DESSERT CASSEROLE

BY: [KEN CHRISTOPHERSON FROM COOKEN-CASSEROLES](#)

This Cherry Dessert Casserole will satisfy even the most persistent sweet tooth. Made with real cherries, this dessert is soft, moist, and best when served warm. And of course, top with a scoop of ice cream and dig in.



Ingredients:

1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup unsalted, softened butter
3/4 cup granulated sugar
3 eggs
1/2 teaspoon pure vanilla extract
1 cup fresh, pitted Bing cherries, sliced
1 tablespoon powdered sugar, for dusting

Cooking Time: 45 minutes

Directions:

Preheat oven to 350 degrees F. Prepare a 9 x 9 inch cake pan by lightly buttering and flouring the sides and bottom.
In a medium mixing bowl add flour, baking powder and salt; mix and set aside.
In your mixer, using the paddle attachment, cream together butter and granulated sugar; add eggs one at a time, making sure to mix well after each egg. Add vanilla and then the flour mixture a little at a time. Stop mixer and scrape sides of bowl with a rubber scraper.
Restart mixer and continue mixing until incorporated. Fold in 1/2 cup sliced cherries, use a rubber scraper to transfer mixture to cake pan. Arrange the other 1/2 cup sliced cherries over the top and bake uncovered at for 45 minutes. Let cool and dust with powdered sugar.

RECIPES WITH CHERRY

CHERRY PINEAPPLE DUMP CAKE

BY: [GRETTA JOHNS FROM THE JOHNS FAMILY](#)

Making a mouth-watering dessert couldn't be easier. Cherry Pineapple Dump Cake uses only five ingredients and takes one hour to bake in your oven. Like the name suggests, just dump all of the ingredients into a casserole dish and pop it in the oven. In no time, you'll be in dessert heaven.



Ingredients:

1 can crushed pineapple
1 can instant cherry pie filling
1 box yellow cake mix
1 cup pecan chips
1 stick of butter

Cooking Time: 60 minutes

Directions:

1. Preheat oven to 350 degrees F.
2. In a 9 x 13 pan, spread pineapple with juice. Spoon cherry pie filling on top and sprinkle dry cake mix on top of the cherries. Spread pecan chips over the cake mix and dot with butter. Do not stir!
3. Bake for 1 hour. Serve and enjoy.

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RECIPES WITH CHERRY

CHERRY LEMON BARS

BY: [AVERIE SUNSHINE FROM AVERIE COOKS](#)

Recipes with cherries are great to make for a holiday celebration because they are so festive. The cherries in these Cherry and Lemon Bars, for instance, offer a pop of color, making them beautiful desserts to serve at such holidays as Christmas, Valentine's Day, or Easter. Just one look at these tasty wedges will send you running to get your hands on them.



Ingredients:

1/4 cup unsalted butter, melted
1 large egg
1/2 heaping cup sweetened condensed milk
1/2 cup lemon juice
1 teaspoon vanilla extract
1 teaspoon lemon extract, optional

3/4 cup all-purpose flour
2 teaspoons lemon zest
1/4 teaspoon salt, optional and to taste
1 cup maraschino cherries, roughly chopped and patted dry
2 to 4 tablespoons white chocolate chips, melted for drizzling; optional

Servings: 8
Cooking Time: 20 minutes

Directions:

1. Preheat oven to 350 degrees F. Line an 8 x 8 inch pan with aluminum foil, spray with cooking spray; set aside.
2. Add butter to a large microwave-safe bowl and heat on high to melt, about 1 minute. Wait for butter to cool for a minute or two before adding the egg (so you don't scramble it). Add the sweetened condensed milk, lemon juice, vanilla extract, optional lemon extract, and whisk until smooth. Add the flour, lemon zest, optional salt, and stir to incorporate. Gently fold in the cherries.
3. Transfer batter to prepared pan and bake for 19 to 23 minutes, or until center is just set; don't over bake or it will turn rubbery. Allow bars to cool in pan for at least 15 minutes before removing. Drizzle with melted white chocolate if desired*.

*While the bars cook, melt the white chocolate in a small microwave-safe bowl in 15-second increments in the microwave, stopping after each burst to stir. Heat in bursts until chocolate can be stirred smooth. Note that white chocolate scorches easily and so don't overcook. Some people find it's easier to get it to melt smoothly if they heat it on 50% power. Drizzle bars with melted white chocolate, wait a few minutes until it's set, before slicing and serving. Bars will keep for up to 5 days in an airtight container at room temperature, or in the freezer for up to 3 months.

RECIPES WITH CHERRY

CHOCOLATE CHIP AND CHERRY BLONDIES

BY: [AVERIE SUNSHINE FROM AVERIE COOKS](#)

Have you ever eaten a chocolate chip blondie and thought it was missing something? That something would be cherries. The chocolate and cherry combination is quite delicious, as these Chocolate Chip and Cherry Blondies prove. After one bite, you'll be asking yourself why you've never made these blondies before. No worries; you can make them now.



Ingredients:

1/2 cup butter, melted
1 cup light brown sugar, packed
1 large egg
2 teaspoons vanilla extract
1 cup all-purpose flour
1/4 teaspoon salt, optional
3/4 to 1 cup semi-sweet chocolate chips
1 cup cherries (fresh or frozen)

Servings: 9
Cooking Time: 32 minutes

Directions:

1. Preheat oven to 350 degrees F. Line an 8 x 8 inch pan with aluminum foil, spray with cooking spray; set aside.
2. In a medium microwave-safe bowl, melt the butter, about 60 seconds. To the melted butter, add the brown sugar and stir to combine. Add the egg, vanilla, and stir to combine. Add the flour, salt, and stir until just combined, taking care not to over mix. Fold in chocolate chips, fruit, and pour batter into prepared pan, smoothing it lightly with a spatula or offset knife if necessary.
3. Bake for 27 to 32 minutes, or until edges begin to slightly pull away from sides of pan and center is set. A toothpick inserted into the middle may not come out clean due to the chocolate chips or juicy fruit. Allow bars to cool for at least 1 hour before slicing and serving. Blondies can be stored in an airtight container at room temperature or in the refrigerator for up to 1 week or frozen for up to 3 months.

RECIPES WITH CHERRY

VERY CHERRY CLAFOUTIS

BY: [REENI PISANO FROM CINNAMON SPICE AND EVERYTHING NICE](#)

Very Cherry Clafoutis is a perfect dessert for summer. It can be thrown together in a matter of minutes. After baking it in the oven, you'll have a dessert that's a cross between a crepe and a pudding. Serve it either hot or cold, whichever you prefer.



Ingredients:

1/3 cup sliced almonds, optional
1 tablespoon butter
1 tablespoon vanilla extract
6 eggs
6 tablespoons sugar
1 1/4 cups milk, divided
2 tablespoons kirsch, optional
Pinch of salt
3/4 cup all-purpose flour
3 cups black cherries, pitted or unpitted
Confectioners' sugar, for serving
Fresh whipped cream, for serving

Servings: 8

Cooking Time: 30 minutes

Directions:

Preheat oven to 425 degrees F. Generously butter a 9-inch cast-iron skillet or baking dish. If adding almonds, toast in a dry skillet over medium-low heat until they get a golden-brown color to them, tossing often. Set aside. Combine vanilla extract, eggs, sugar, milk, kirsch, and salt in a blender and blend briefly to mix ingredients. Add flour and blend about 1 minute or until smooth. Pour into buttered skillet and distribute cherries (and almonds) evenly across top. Bake about 30 minutes until a skewer comes out clean from center. Serve warm or chilled, dusted with confectioners' sugar and whipped cream if you like.

RECIPES WITH COCONUT AND LIME

COCONUT LIME POKE CAKE

BY: [AMY FROM OH, BITE IT](#)

You may not be able to enjoy the Florida Keys right now, but you sure can make this dessert that will make you feel like you're there. Coconut Lime Poke Cake is packed full of coconut and Key lime goodies, which include Key lime fruit filling, lime zest, untoasted and toasted coconut flakes, and coconut milk. One taste of this Key lime poke cake and you'll think you are on a tropical island.



Ingredients:

1 box white cake mix
1 jar Key lime curd/Key lime fruit filling
1 cup sweetened and un-toasted coconut
1/2 cup sweetened and toasted coconut
Zest of 2 limes
1 container Fluffy White Frosting
Enough coconut milk to replace the water in your cake mix directions
1 to 2 drops green food coloring

Directions:

1. Preheat oven to 350 degrees F.
2. In a medium, bowl combine the cake mix (prepared according to the box instructions), zest of one lime, coconut milk (replacing the water), and un-toasted coconut. Mix well. Bake as directed.
3. While it's baking, prepare the lime curd. In a medium bowl, add the curd, a few drops of green food coloring, and the zest of the other lime. Blend well.
4. While the cake is still warm, evenly poke it with a fork.
5. Coat the cake with the lime curd. Let it soak down into all of the holes.
6. Swirl the fluffy white frosting into the lime curd, making it pretty. Top it with the toasted coconut.

RECIPES WITH COCONUT AND LIME

COCONUT LIME BARS

BY: [KAY FROM THE CHURCH COOK](#)

If you think lime and coconut make a good pair, then you're sure to love these Coconut Lime Bars. The crust is made from animal crackers, the filling from cream cheese and lime, and the topping from shredded coconut. The tartness from the lime zest and juice is undeniable. You'll love these bars, so bring them to a party so you can share with your friends and family.



Crust Ingredients:

5 ounces animal crackers
3 tablespoons packed brown sugar
1/8 teaspoon salt
4 tablespoons unsalted butter,
melted and cooled slightly

Topping Ingredients:

3/4 cup sweetened shredded coconut
toasted until golden and crisp

Filling Ingredients:

2 ounces cream cheese, room temperature
1 tablespoon grated lime zest
1/8 teaspoon salt
1 (14-ounce) can sweetened condensed milk
1 egg yolk
1/2 cup fresh lime juice

Servings: 16

Cooking Time: 18 minutes

Directions:

1. Preheat oven to 325 degrees F.
2. Line an 8 x 8 pan with foil and lightly spray with oil spray. Set aside.
3. For crust, combine animal crackers, brown sugar, and salt in a food processor, pulse until cookies are finely ground. Add melted butter and pulse 3 to 4 times until it resembles coarse sand.
4. Pour mixture into pan and press down firmly and evenly using the bottom of a measuring cup. Bake until crust is golden brown, about 15 minutes. Set aside to cool while making the filling.
5. Using a hand held mixer in a medium speed, mix softened cream cheese and condensed milk until just combined, add lime zest, salt, and egg yolk until incorporated. Using a rubber spatula, add lime juice and fold in until combined.
6. Pour filling into the prepared crust and bake until just set, about 15 to 18 minutes, longer if doubling or tripling the recipe (cover loosely with foil if top is getting too brown). Cool to room temperature and then chill, covered in refrigerator, 2 or more hours.
7. Using the foiled edges, gently lift the cheesecake out of the pan, cut into 16 squares, top with toasted shredded coconut flakes and serve.

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